

Grapes
Merlot 65%, Cabernet Sauvignon 30%, Petit Verdot 5% Yield: 50 qt./ha

Area of production
Chianti Classico, Tuscany, Italy

Soil
Lime and clay with a considerable presence of gravel size stones

Vineyard technique
Vine age Plantings completed in spring 2000
Plant density 6,900-11,000 plants per hectare
Aging 18 months in barriques, 12 months in bottle

Winemaking

Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters.

Alcoholic fermentation The temperature is computer controlled in the tanks where the must is kept in contact with the skins for about 30 days; manual piggiage and remontage are done frequently, throughout the day every 4-6 hours and weekly one delestage is done.

Malolactic fermentation French oak barriques (100% new)

Maturation On fine lees for 6 months in barriques

Tasting notes
Rich, concentrated and muscular, yet wonderfully balanced with big tannins and deep tiers of cherry, plums and wild berries, and nuances of spice, vanilla and licorice. A long flavorful aftertaste echoes with juicy fruit and mouthwatering tannins for minutes afterwards. Sensual and young, this wine promises a long life in the bottle. Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered



Picconero
2010



AG Vinous	2016	92 points
	2012, 2010, 2009, 2008	92 points
	2011, 2007	93 points

Gambero Rosso	2010, 2009	🍷🍷🍷
	2008, 2004	🍷🍷

Wine Advocate	2016	96 points
	2015	95 points
	2011, 2009, 2006	93 points
	2010, 2014	94 points
	2007	91 points

James Suckling	2018	95 points
	2016	96 points
	2015, 2011, 2009	93 points
	2010, 2008	94 points

Wine Spectator	2018, 2006	94 points
	2016	92 points
	2015, 2011, 2007	93 points

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2010 90 points
2009, 2005 91 points

Veronelli

2015, 2010, 2009 ★ ★ ★

Falstaff

2010 93 points

TOLAINI

Pin Luigi Jobani

Picconero

2010



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